

MARDI GRAS

HORS D'OEUVRES SAMPLE MENU

A TASTE OF THE SOUTH SURE TO PLEASE!

CAJUN SHRIMP CAKES

Crisp fritters made with fresh shrimp, corn, celery, and a blend of Cajun spices, served with a Southern spiced remoulade

“BIG EASY” SLIDERS

Our spin on the classic muffaletta! Crusty French bread sliders spread with fresh olive salad and layered with thinly sliced salami, ham, provolone, and mozzarella

MINI JAMBALAYA PIES

Spicy andouille sausage, braised chicken, vegetables, rice and a Cajun spiced gravy in little 2-bite pie with a flaky, buttery crust

CAJUN LENTIL POPPERS (VEGAN & GLUTEN-FREE)

Cajun-spiced steamed lentil, veggie and herb mini cakes topped with rich romesco* sauce
Contains nuts

SOUTHERN GRILLED VEGGIE TRAY

A variety of seasonal raw, grilled and pickled veggies served with roasted red pepper hummus and Cajun remoulade for dipping

TOMATO TARTLET (VEGETARIAN)

Golden puff pastry baked with Parmesan, olive oil and tomato with fresh basil chiffonade

SUGAR DUSTED BEIGNETS

Made from scratch in our kitchen – crispy, rich and sweet!

SWEET POTATO PRALINE TARTS

Mini 2-inch tart shells filled with sweet potato pie and topped with vanilla candied nuts and a dollop of whipped cream

INCLUDED WITH THE ABOVE MENUE ARE THE FOLLOWING:

- All necessary serving utensils and equipment
- Heavyweight sugarcane plates, 100% recycled napkins, and plant starch cutlery
- Linen table cloths and Mardi Gras themed decorations for buffet tables
- Delivery, set-up and pick-up of equipment

Pricing determined by guest count, event timing, and other factors. Please give us a call for a custom proposal.